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CENTRAL INTELLIGENCE AGENCY

## INFORMATION REPORT

REPORT

COUNTRY USSR

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SUBJECT Organization and Operation of Kitchen-Factories

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1.

The milk supply came direct from dairies. It has always been pasteurized.  
The herds producing milk were supposed to undergo a periodic veterinary  
inspection

2.

organization and operation of the Kitchen-Factory system.

The main personalities were (1) Manager, (2) Chief Cook, (3) Secretary of the local Party organization. The manager of the Kitchen-Factory was responsible for the entire operation of the Kitchen-Factory. If the Kitchen-Factory was large enough to have a laboratory, the head of the laboratory, together with the chief cook, manager, and the storekeeper, was responsible for the quality of the meals and partly for the storage of foods. The storekeeper was responsible for the condition and amount of stored foods and linens. The chief cook was responsible for the quality and quantity of the meals, the sanitary condition of the Kitchen and all departments, such as vegetables, meat, etc. He was also responsible for the organization of the work, the number of laborers, and the hours of work, etc, in all the departments, and for the time table as all the meals had to be ready at a certain time. The mechanic (or engineer in a very large Kitchen-Factory) was responsible for all the mechanical equipment such as the steam pots and refrigeration system. The small Kitchens did not have a mechanic and no refrigeration. The food was delivered to the storage department and the storekeeper gave it to the chief cook in the amounts that were allotted to be used in one day. It was the responsibility of the secretary of the Party organization to see that the decisions of the Central Party Committee were carried out. He was also in charge of the political training of the staff. The president of the local trade union group was charged with getting as much work as possible done by the workers.

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3.

There were different types of menus for different classes of industrial workers. The "responsible" workers, such as engineers, administrative workers, and Party members (called YTR) were served one type of menu and the common laborers were served another type. The menus for the more important group contained more meals and these meals were richer in calories. The following are examples of these menus:

YTR Group

Vegetable soup or borsch  
 Stewed meat with potatoes or  
 Cutlets (hamburgers) with potatoes and cabbage  
 Porridge  
 Kissel (fruit juice containing sugar and potato starch--like Jello)

Common laborers

Borsch  
 Porridge

4.

Most of the industrial organizations did not have any auxiliary farms. Some of them had a few pigs.

5.

there have not been any standard caloric values assigned for the Kitchen-Factories. If they were, they may have been kept in secret by the Party organization. There was so little food available that the Kitchen-Factories had to use whatever they had. This is also true of the variety of foods. They were often forced to use the same kinds of foods daily without any changes. The meals were not balanced from a nutritional standpoint.

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6.

the following extraction rates were used for wheat flour: 72%, 75%, 80%. The Kitchen-Factories did not bake their bread.

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7.

Canned foods were never supplied to the Kitchen-Factories.

8.

The Kitchen-Factories usually serve one meal a day. They very seldom serve breakfast. If they do, it consists usually of tea and porridge.

9.

The dinner of a common laborer usually contained from 400 to 500 calories. In a month a worker would receive about 13,500 or 14 thousand calories. It is impossible to calculate the food balance because of the instability in the availability and variety of foods.

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